# Pasta Vongole with Cherry Tomatoes

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This delectable dish combines the savory flavors of baby clams with cherry tomatoes, garlic, and a touch of white wine over a bed of perfectly cooked spaghetti, creating a quick and satisfying pasta meal.

## Timing

| Prep time | Total time | Skill level |
|---|---|---|
| | **20** | **Easy** |

## What You'll Need

- 1 Bunch of dried spaghetti
- 1 Can of baby clams, strained (reserve 1 tbsp of the liquid)
- 12 Cherry tomatoes on the vine, halved
- 1 tbsp Minced garlic
- ¼ Cup dry white wine
- 1 tsp Dried chili flakes (optional, for heat)
- 2 tbsp Chopped curly parsley
- 1 tbsp Shredded parmesan
- 2 tbsp Olive oil
- Salt and pepper (to taste)

## Directions

- Cook Spaghetti: Boil the spaghetti in salted water following the package instructions until it reaches the desired consistency. Drain and set aside.
- Prepare Pan: Heat olive oil in a large frying pan over low heat. Add minced garlic and chili flakes (if using), simmering gently to avoid burning the garlic.
- Cook Clams and Cherry Tomatoes: Add the strained baby clams to the pan along with the reserved liquid. Pour in the white wine and increase the heat. Introduce the halved cherry tomatoes into the pan.

- Combine Ingredients: Add the cooked spaghetti to the pan with the clams and tomatoes. Toss everything together gently to coat the pasta evenly with the flavorful mixture.
- Finish and Garnish: Once heated through, transfer the pasta to a serving bowl. Garnish with shredded parmesan cheese and chopped parsley for a final touch of flavor.